



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 5/23/2003

GAIN Report Number: CH3076

China, Peoples Republic of

FAIRS Product Specific

Candies: DRAFT FOR COMMENTS

2003

Approved by:

Larry M. Senger
U.S. Embassy

Prepared by:

Adam Branson, Wu Bugang

Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Candy (GB9678.1) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB9678.1-1994 Hygienic Standard for Candy.

BEGIN TRANSLATION

Items noted in the translation of GB9678.1-XXXX Hygienic Standard for Candy:

- Amendments have been made to the structure of the original standard. This Standard includes food additives, hygiene requirements for production and processing, packaging, labeling, storage, and transportation.
- Specifications for residual sulfur dioxide are added.

The drafting units for this Standard include: Shanghai Municipal Food Hygiene Inspection Center, Guangdong Province Food Hygiene Inspection Center, Shanghai Municipality Huwan District Food Hygiene and Epidemic Prevention Station, Heilongjiang Province Food Hygiene Inspection Center, Shanghai Guanshengyuan Food Manufacturers, Chongqing Municipal Food Hygiene and Epidemic Prevention Station

Members of the draft committee include: Zhang Wei Lan, Guan Hui Yan, Dai Ma Qing, Jia Zhong Qi, Chen De Feng, Zhang Jian, Zhang Zheng.

Prior versions of regulations replaced by this standard: GB 9678-1988, GB 9678.1-1994

GB9678.1-XXXX Hygienic Standard for Candy

1. Scope

This Standard provides hygienic requirements and testing methods for food additives and manufacturing processes for candy. This standard applies to candy made from a particular process using ingredients such as granulated white sugar, corn syrup, dairy products, and thickeners.

2. Standard Cited Documents

By their citation in this standard, the terms of the following documents are also terms of this standard. Any subsequent revisions or amendments to dated documents (not including corrections to content) are not used in this standard; basing the determination of whether or not to use the newest versions of these documents on study by all parties agreeing to this standard is encouraged. For any cited documents, which are not dated, this standard uses the newest version.

GB 2760	Hygiene Standards for the Use of Food Additives
GB/T 4789.24	Microbiological Examination of Food Hygiene -- Examination of Candy, Cake and Candied Fruit
GB/T 5009.11	Method for Determination of Total Arsenic Content in Food
GB/T 5009.12	Method for Determination of Lead Content in Food
GB/T 5009.13	Method for Determination of Copper Content in Food
GB 7718	General Standards for Food Labeling
GB 14881	General Hygienic Regulation for Food Enterprises

3. Terminology and Definitions

The following terms and definitions apply to this standard:

- 3.1. Hard candy: Hard, breakable, solid candy pieces of indeterminate shape. Primary ingredients are granulated white sugar and corn syrup, and are made by boiling the mixture into a concentrate.
- 3.2. Filled candy: Solid candy pieces with various kinds of centers. Made by using various types of hard candies or massecuite as an outer layer, and continued by filling the center with various types of jelly, powder, or granulated filling. The process is completed by stretching the mixture to form a uniformly, strong, crisp outer layer.
- 3.3. Caramel candy: Solid candy pieces with caramel flavor. Primary ingredients include granulated white sugar and corn syrup. Secondary ingredients are highly emulsified fat and dairy products boiled with primary ingredients at a high temperature.
- 3.4. Jelly candy: Gelatinous candy pieces, with relatively high water content, whose primary ingredients are one or more types of hydrophilic gelling agents and granulated white sugar, and corn syrup. This type of candy is made under specific conditions by dissolving the mixture under certain heat to a given thickness, until it turns into a gelatinous form.
- 3.5. Panned candy: Solid candy pieces, with various types of centers (hard or soft), alternately coated with liquid coating, syrup, and sugar powder in a sugar coating (revolving) pan. Then the candy is polished with confectioner's glaze to make a hard coating.
- 3.6. Aerated candy: Solid candy pieces, whose primary ingredients are granulated white sugar and corn syrup, boiled to a specific thickness, then blended with a foaming agent. In the next step, fat, flavoring, and granular filling are added and stirred together, to produce solid candy pieces with an even distribution of very fine internal air bubbles.

4. Requirements

4.1. Raw Material Requirements

Ingredients shall meet corresponding hygienic standards and relevant regulations.

4.2. Sensory Specifications

Must possess the intrinsic color, smell, flavor and shape for each type of candy; without any unusual odor, or impurities visible to the naked eye.

4.3. Physical Requirements

Physical properties shall meet standards in Table 1.

Table 1. Physical Requirements

Item	Requirements
Lead (Pb), mg/kg =	1
Total Arsenic, (by As), mg/kg, =	0.5
Copper (Cu), mg/kg, =	10
Residual Sulfur Dioxide	In accordance with GB 2760

4.4. Microbial Requirements

Microbial requirements shall meet the specifications in Table 2.

Table 2. Microbial Requirements

Item	Requirements
Total Bacterial Colonies, cfu/g	
- Hard candy, panned candy =	750
- Caramel candy, aerated candy =	20,000
- Filled candy =	2,500
- Jelly candy =	1,000
Coliform bacteria, MPN/100 g	
- Hard candy, panned candy =	30
- Caramel candy, aerated candy =	440
- Filled candy =	90
- Jelly candy =	90
Pathogenic bacteria (salmonella, dysentery, staph)	Must not be detected

5. Food Additives

5.1. Food additive quality shall meet corresponding requirements and relevant regulations.

5.2. Food additive types and quantities shall meet the regulations in GB 2760.

6. Hygiene Requirements for Production and Processing

Shall meet the regulations in GB 14881.

7. Packaging

Packaging containers and materials shall meet corresponding hygienic requirements and relevant regulations.

8. Labeling

Requirements for standard packaging identification shall be implemented in accordance with GB 7718.

9. Storage and Transportation

9.1. Storage

Product shall be stored in a dry, well-ventilated location. It shall not be stored in the same location with materials that may be moldy, harmful, have an unusual odor, are volatile, or corrosive.

9.2. Transportation

When transported, the product shall be properly protected from direct sunlight or rain. It shall not be transported together with materials that are moldy, harmful, have an unusual odor, or materials that might interact and affect the product's quality.

10. Testing Method

10.1. Physical Testing Specification

10.1.1. Physical inspection sample handling: Take 10 pieces of candy. Put the candies in a plastic bag after wrapping them with filter paper acting as the inner layer. Use a hammer to crush the hard candy into pieces (use scissors to cut the soft candy into pieces) then mix them together. Place a 10 gram sample into a Kjeldahl flask. Dissolve the pieces using the aneurine mononitrate method, setting the sample quantity at 100 ml.

10.1.2. Lead

Test according to methods stipulated in GB/T 5009.12. Use a 20 ml solution sample size.

10.1.3. Total Arsenic

Test according to methods stipulated in GB/T 5009.11. Use a 25 ml solution sample size.

10.1.4. Copper

Test according to methods stipulated in GB/T 5009.13. Use a 25 ml solution sample size.

10.2. Microbial Testing

Test according to methods stipulated in GB/T 4789.24.

END TRANSLATION